



# APERITIVES & STANDING DINNERS

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## FINGER FOOD SELECTIONS

**Selection of 5 finger foods of your choice** - 2 per type per person

**Selection of 8 finger foods of your choice** - 2 per type per person

Price upon request: [eventi@favalligroup.it](mailto:eventi@favalligroup.it)

## STANDING DINNERS

**Selection of 5 finger foods of your choice** - 2 per type per person  
with a **first course**

**Selezione di 8 finger food a scelta** - 2 per type per person  
with a **first course**

Price upon request: [eventi@favalligroup.it](mailto:eventi@favalligroup.it)

# BEVERAGE PACKAGES

## CLASSIC

Local wines (1 bottle per 3 people) + 1 soft drink

## PREMIUM

Champagne Nicolas Feuillatte (1 bottle per 3 people) + 1 soft drink

Price upon request: [eventi@favalligroup.it](mailto:eventi@favalligroup.it)

# GOURMET STANDING DINNER



For your Gourmet Standing Dinner, we offer a selection of our signature tastings: small creations served as passed bites, designed to provide the experience of a full menu in a dynamic and refined format. The selection is inspired by the most appreciated dishes over time in our restaurants, reinterpreted in a new format for the occasion.

## GOURMET STANDING DINNER

**Selection of 5 Signature Tastings**

Price upon request: [eventi@favalligroup.it](mailto:eventi@favalligroup.it)

Would you like to discover our Signature Tasting options in detail and plan your event with us?

Contact us at: [eventi@favalligroup.it](mailto:eventi@favalligroup.it)

# FINGER FOOD



## FISH FINGER FOOD

Warm octopus skewers with green bean mayonnaise and Gropello vinegar dressing 3.6.10.12.14.

Fried baby squid, shrimp, zucchini flower and sage served in a bamboo cone 1.2.4.5.14.

Blinis with organic Norwegian salmon marinated with ginger and black pepper 1.3.4.7.

Tartlets with organic marinated Norwegian salmon and pear mustard 1.3.4.7.10.

Crostini with purple potato purée and Cantabrian anchovy fillet 1.4.7.

Small croquettes of creamed cod and potatoes 1.3.4.5.7.

Shrimp skewers with toasted coconut and lemongrass 2.6.

Phyllo-wrapped shrimps with soy sprouts and miso 1.2.5.6.7.12.

Shrimp and zucchini fritters 1.2.3.5.7.9.

Crudités (shrimp 2. - scampi 2. - oysters 14.) € 5,50 PER PC.

## MEAT FINGER FOOD

Local salami sliced by hand with warm bread slice 1.7.

Warm quiche Lorraine with leek and guanciale 1.3.7.

Chorizo meatballs with grilled pepper mousse 1.3.7.

Mini caesar salad tartlets 1.3.4.7.

Fassona tartare boulettes 1.3.7.10.

Veal with tuna sauce 3.4.7.9.12.

## VEGETERIAN FINGER FOOD

Grilled eggplant quiche with zucchini mayonnaise and taggiasche olives 1.3.7.10.

Tomato and strawberry gazpacho with sweet and sour cucumber 12.

Crepe rolls with porcini cream and chervil 1.3.7.

Fried dough bites with tomato sauce and basil 1.5.7.

Clafoutis with caramelized vegetables and basil pesto 1.3.7.8.12.

Vegetable crudité with vinaigrette dipping 9.

Crunchy robiola cheese pralines 7.11.

Grana Padano DOP bon bon 1.3.5.7.

Eggplant parmigiana 5.3.7.9.



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